



MENU

/ ALL DAY

FRENCH DIP SANDWICH \$340

SLOW-COOKED BEEF^{60GR} TOPPED WITH MELTED CHEESE, SERVED WITH ITS RICH, FLAVORFUL MEAT JUICES FOR DIPPING.

CLUB SANDWICH \$320

BREAD, MAYONNAISE, BACON^{30GR}, CHICKEN^{40GR}, HAM^{45GR}, CHEESE, LETTUCE, TOMATO, ONION SERVED WITH POTATO CHIPS

HAMBURGER \$490

BREAD, MAYONNAISE, MEAT^{200GR}, LETTUCE, CHEESE, TOMATO, BACON^{30GR}, CARAMELIZED ONION SERVED WITH POTATO CHIPS

QUESABIRRIAS CHAMORRO 3PZ \$320

CHAMORRO^{80GR}, SERVED WITH RADISH, PICO DE GALLO, GUACAMOLE AND CONSOMMÉ[Ⓞ]

QUESADILLAS 3PZ \$240

HUITLACOCHÉ[Ⓜ] | TINGA (CHICKEN)[Ⓞ]
50GR 80GR

SHRIMP QUESADILLAS 3PZ[Ⓞ] \$300

MIXED CEVICHE \$420

WHITE FISH^{95GR}, OCTOPUS^{50GR}, SHRIMP^{35GR}, RED ONION, CUCUMBER, SERRANO PEPPER, GRAPES, LIME JUICE, OLIVE OIL, SALT AND PEPPER
[Ⓜ] [Ⓞ] *Without octopus

TUNA TARTARE \$440

CUBED TUNA^{100GR}, CILANTRO, SERRANO PEPPER, AVOCADO, CUCUMBER, CHOPPED ONION, SOY SAUCE, LIME JUICE, CHERRY TOMATO, PEPPER AND OLIVE OIL [Ⓞ] [Ⓜ]

MUSHROOM CEVICHE \$280

MUSHROOMS, RED ONION, TOMATO, PARSLEY, SERRANO PEPPER, CILANTRO, CORN, OREGANO, AND WINE VINEGAR VINAIGRETTE [Ⓞ] [Ⓜ] [Ⓜ]

SEASONAL FRUIT BOWL \$240

GRANOLA OR HONEY [Ⓜ] [Ⓜ]
Option accompanied with greek yogurt

- TO SHARE (MEZE) -

HUMMUS \$260

CHICKPEA DIP SERVED WITH PITA BREAD [Ⓜ]

OLIVES [Ⓜ] \$110

CRUDITES \$200

JICAMA, CUCUMBER, CELERY, AND CARROT SERVED WITH GARLIC AIOLI AND APPLE MAYONNAISE [Ⓜ]

CUACAMOLE [Ⓜ] \$330

[Ⓞ] GLUTEN FREE [Ⓜ] VEGETARIAN

[Ⓜ] LACTOSE FREE [Ⓜ] VEGAN